



CEDAR CREEK

MENU

GRILL HOUSE

APPETIZERS

- CALAMARI 14
Lemon Basil Vinaigrette
- CHEESE CURDS 9 | 14
Better Than Fair Curds | Ranch
- BRUSCHETTA 10
Tomato Relish | Four Cheese | Balsamic Reduction | EVOO | Cold Snap Basil Greens
- PORK BELLY & AHI 18
TUNA WRAPS*
Baby Bibb Lettuce | Napa Cabbage Slaw | Chili & Ginger Soy Glaze | Radish | Green Onion
- WINGS 12
Buttermilk Breaded | Cilantro Chili Glazed | Scallion | Sesame

SOUP

- BRAT CHOWDER 6 | 9
- SEASONAL SOUP 6 | 8

WOODFIRE FLATBREADS

- SAUSAGE & MUSHROOM 15
House Made Red Sauce | Mild Italian Sausage | Cremini Mushrooms | Quattro Fromage
- SIMPLE CHEESE 13
Red Sauce | Tomato Relish | Mozzarella
- SATRIALLE'S 15
Pesto | Capicola | Salami | Olives | Pepperoncini | Burrata

SALAD

- GODDESS CEASAR 9 | 12
Romaine Hearts | Anchovy & Tarragon Goddess Dressing | Parmesan | Garlic Crouton
- COBB SALAD 10 | 14
Field Greens | Heirloom Tomatoes | Gorgonzola | Bacon | Egg | Avocado | Lemon Poppy Seed Dressing
- CCGH CHOPPED 10 | 14
Bibb & Iceberg | Roasted Beets | Gorgonzola | Ditalini Pasta | Heirloom Tomatoes | Balsamic Dressing

ADD PROTEIN

Chicken 8 | Salmon* 14 | Shrimp 9

BURGERS & WICHES

SANDWICHES SERVED WITH A CHOICE OF FRENCH FRIES OR CREAMY COLESLAW

- CCGH BURGER* 15
CAB Patty | Smoked Cheddar | Bacon | Caramelized Onions | Lettuce | Tomato | Dijonnaise | Brioche Bun
- BOURSIN BURGER* 15
CAB Patty | Arugula | Roma tomato | Garlic & Herb Boursin | Brioche Bun
- GRILLED VEGGIE SANDWICH 15
Grilled Seasonal Vegetables | Cremini Mushrooms | Goat Cheese | Sprouts | Lemon Truffle Aioli | House Made Herb Focaccia
- SHORE LUNCH 18
Canadian Walleye | Dill Tartar | Lettuce | Roma Tomato | Rosemary Ciabatta
- PRIME RIB FRENCH DIP 18
Shaved Prime Ribeye | Cremini Mushrooms & Caramelized Onions | Swiss | Horseradish Aioli | Rosemary Au Jus

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of foodborn illness,

An automatic gratuity of 20% will be added to parties of 8 or more.